3 20 weight percent.

REMARKS

Applicant's counsel thanks the Examiner for the very careful and thorough examination given the application. In response to paragraphs 1-3 of the Office action, claim 36 has been amended to correct the indefinite phrase, and claims 28-29 and 48-49 have been amended to clarify that the percentages are based upon weight. In addition, new claims 50-51 have been added which are very similar to claims 28-29 and 48-49. Support for claims 50-51 is found in the specification on page 17, lines 14-17.

In the amendment filed January 18, 1999, applicant submitted Figs. 7-1 and 7-2 which had been redrawn as bar graphs for clarity. It has been learned that these bar graphs are not quite accurate with the application as filed. Attached hereto as Enclosure 1 are second revised Figs. 7-1 and 7-2 which have been corrected. Enclosure 2 shows the corrections which have been made. The Examiner's approval of these drawing corrections is requested.

In response to paragraphs 4-14 of the Office action, a new Declaration has been prepared and is enclosed herewith. At least two things can be seen from the Declaration. First, it shows that the addition of hop pectin improved the foam stability of a reference beer to which no additional hop pectin had been added.

The reference beer by itself had average foam stability of 278 seconds. The foam stability of the reference beer after addition of the hop pectin was 401 seconds, an improvement of 123 seconds, a dramatic and surprising improvement. Thus there is clearly a functional difference between prior art beer products and the claimed products, and the evidence of the differences clearly establishes these as patentable differences.

Secondly, the Declaration clearly shows that hop pectin improves the foam stability of beer dramatically and surprisingly more than an equal amount of beet pectin. In the experiment, 30 mg of either hop pectin or beet pectin was added per bottle. On average, the beet pectin improved foam stability 50 seconds. On average, the hop pectin improved foam stability 123 seconds, a dramatic and surprising improvement.

As stated in paragraph 7 of the Declaration, the results of the test were surprising and unexpected. It was surprising and unexpected that hop pectin would improve the foam stability of the reference beer by over 120 seconds, an improvement of over 44 percent. It was also surprising and unexpected that hop pectin would improve the foam stability of reference beer by more than twice as many seconds as beet pectin. The foregoing surprising and unexpected results clearly show patentable differences between the prior art and applicant's claimed invention.

For all the foregoing reasons, it is believed that the application is now in condition for allowance, which is

respectfully requested.

If any further fees are required by this communication, please charge such fees to our Deposit Account No. 16-0820, Order No. 29865.

Respectfully submitted,

PEARNE, GORDON, McCOY & GRANGER LLP

By John P. Murtaugh
John P. Murtaugh, Reg. No. 34226

526 Superior Avenue East
Suite 1200
Cleveland, Ohio 44114-1484
(216) 579-1700

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